

# olivabella

slow food for your fast life

## The Best Ever Summer Grilled Corn

When it comes to summer foods, nothing screams summer louder than fresh corn and tomatoes. This recipe highlights corn in the most delicious way we know of.

Purchase fresh corn on the cob at the Farmers Market.

Pull the stalks down but do not remove them. Remove as many corn silks as you can.

Drizzle the corn with a bit of **Oliva Bella** olive oil – we use Rustico for this but any will work. With your fingers, rub the corn with the oil until the whole cob is covered.

Mix together a teaspoon each of **Blue Moon Farms\*** Smoked Garlic Powder and Chipotle Pepper Powder; rub the mixture over the oiled corn on the cob.

Pull the stalks back up to cover the corn.

Place corn over coals on med-hot grill.

Grill for approximately 20 minutes, checking occasionally that the corn is not burning or drying out.

When done, pull stalks off, drizzle with a pinch of sea salt and a touch more olive oil as needed, then, take a BIG BITE. Yummmm.

**\*[www.bluomoongarlic.com](http://www.bluomoongarlic.com)**